



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Raquel M. Filmanowicz
Health Operations Administrator

Health Department

Family and Community Health Services

web site: www.milwaukee.gov/health

Routine Food

DIAMONDBACK MANAGEMENT INC.
TUMBLEWEED SOUTHWEST GRILL
10950 W Good Hope Rd
Milwaukee, WI

7/24/2008

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Fee Amount: \$78.00

Code Number	Description of Violation	Correct By
2-301.12	An employee put on gloves without properly washing their hands. Hands must be washed with soap and water immediately before putting on gloves. Hands must also be washed with soap and water immediately after taking gloves off. Instruct employees on the proper procedure for hand washing and glove usage.	7/24/2008
3-304.12	Several ice scoops in the bar area are lying on top of the ice. Ice scoops must be stored with the handle sticking up or stored outside of the ice bin on a smooth and cleanable surface (tray). Instruct all employees to store ice scoops with handles sticking up or on a tray outside of the ice bin. An ice cream scoop is stored in a dipper well without running water. When ice cream scoops are stored in a dipper well, the water must be running continuously. Instruct employees on the proper storage of utensils between use.	7/24/2008
4-501.11	The wash compartment at the warewash sinks in the bar is leaking. Have a licensed plumber properly repair the sink. Ensure that the repair is smooth and cleanable and repaired using approved materials.	7/24/2008



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4-601.11	The shelf above the quesadilla grill area has an accumulation of grease. Clean the grease and maintain clean the shelf at all time. Failure to keep the area clean or evidence of heavy grease accumulation or discoloration will result in the quesadilla grill being restricted for use only under an approved hood ventilation system.	7/24/2008
4-601.11	Mold growth is present on the two soda guns in the bar area and in the soda cup located on the South end of the bar. Mold growth is also present inside the large ice machine (on the plate and in the interior of the machine). The soda guns, the soda cup, and the ice machine must be cleaned as often as necessary to prevent the growth of mold. Clean and maintain clean the soda guns, the soda cup, and the ice machine.	7/24/2008
5-202.11	The ice bin located on the West side of the bar is draining onto the floor. Have a licensed plumber properly repair the drain to code. Ensure that an air gap is present somewhere along the waste drain when piping the drain to the floor hub.	7/24/2008
5-402.11	The large ice machine and the ice bin located in the waitress station (right hand side) are no longer air gapped. There must be a physical gap present somewhere along the waste drain. Have a licensed plumber properly provide an air gap for the large ice machine waste drain and the small ice bin waste drain.	7/24/2008
6-301.11	No hand soap is available at the bar hand sink for washing hands. All handsinks must have a supply of hand soap available for hand washing. Supply the bar hand sink with hand soap; monitor and refill immediately when empty.	7/24/2008
6-501.111	There are fruit flies present on the East end of the bar area near the blenders. Clean and sanitize all spills in the area and provide effective pest control methods to eliminate pests.	7/24/2008

Notes:

The cooler located at the wait station just outside of the bar is not working properly. Do not store any potentially hazardous foods in the cooler until it can hold food temperatures at 41F degrees or below.

Provide scoops for scooping the tortillas/chips at the wait stations. The scoops must have a handle available and must be stored outside of the tortilla/chip bin on a smooth and cleanable surface (tray) when not in use.

Replace the broken light cover above the raw meat products in the walk in cooler.

On 7/24/2008, I served these orders upon DIAMONDBACK MANAGEMENT INC. by leaving this report with

Inspector Signature (Inspector ID:66)

Operator Signature